

# PAGE SPRINGS CELLARS WINE CLUB

Volume 22 Issue 2 | Q22025

## heard it on the **GLOMSKI** **GRAPEVINE**

### Businesses and Friends We Love

by *Eric Glomski, Founder & Director of Winegrowing*  
Written from *Playa la Jolla, Mexico, February 2025*

When we opened our doors in 2004, no art hung in the halls—no photography and no tapestries adorned our walls, and no jewelry or pottery sat on the shelves. Wine tour companies did not exist (a wine industry barely existed!), and Arizona winemakers certainly weren't guiding tours along rivers in France and Portugal. The notion of collaborating with a local brewery that was just rated best in the WORLD would never have been on our humble radar. It's so hard to believe how far we have come. Amazing, really.

A small, two-bedroom, colonial-style house stood where the winery now rises. The grassy field below, where our children used to play hide and seek, is now home to rows of grapes from distant parts of the world, recalling an ancient European countryside. Delicious food is served from our kitchen, a diversity of wines issue from bottles, and brandies and bubbly toast to life—something to be proud of.

As the cliché goes, it takes an army to build a village. PSC, of course, is no exception. Hundreds of people have worked at our vineyard and winery over the last two-plus decades (my estimate was 300; my stepfather Rod's guess was 500!). In addition to the many wineries that started at PSC (Merkin, Caduceus, Arizona Stronghold, Pillsbury Wine Company, Carlson Creek, Alcantara, Golden Rule, Grand Canyon Wine Company, Gallifant Cellars, Burning Tree, and Rubrix, to name a few), we have been blessed to work with many artists

and entrepreneurs who have complemented our work, and possibly, we have done the same for them.

For the longest time, one of the most distinctive atmospheric, artistic elements in our tasting room has been Raina Gentry's art. Raina and I are old friends. We met in college and even climbed together for a bit (I can remember her leading me up some pretty gnarly routes—she was always an amazing lead climber). She and I talk about art a lot when we get together. In recent conversations, she has described how meaningful and challenging her pursuit of new abstract expression in her art has been. I think it is always harder to speak abstractly than literally, yet the abstract leaves more open to individual interpretation and can strike much deeper emotional and spiritual chords. Like John Lennon said of his most abstract

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*Abstract Art by Raina Gentry*



# Glomski Grapevine

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(sometimes called nonsensical by critics) songs, “They mean something different to everyone.”

Interestingly, for me, the most intriguing elements in much of her original art are the ecological themes, which I already found somewhat abstract. I see ecological processes in motion—roots mining nutrients below ground, things decaying, breaking down, and becoming other things. Transformation. She helps me see secret things happening below the ground, inside trees, in animals’ eyes (including humans), and in conversations between organisms. Talent!

I have also watched our very own Tom Crosby’s work evolve greatly since he joined us. Tom worked for the government for a long time and has a wonderfully organized approach to the curation of art and “merch” in our Tasting Room. He started out by setting everything straight from a procurement and inventory perspective and then moved on to vastly improving communication and support with the various artists we work with. What some don’t know is that all the beautiful photography—most taken in our own little valley—is Tom’s work.

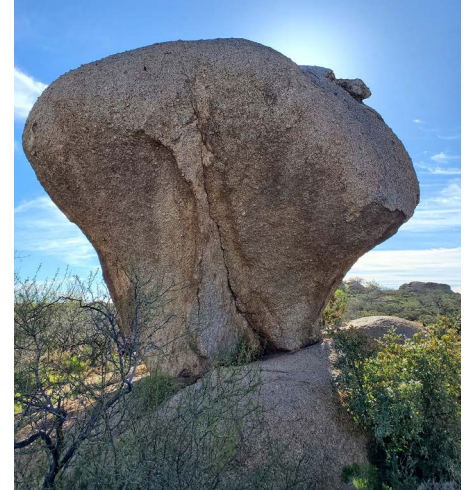
*Colors of Nature. Not Photoshopped!*



From my perspective, in the years he has been displaying, I have watched his photography deepen, now capturing subtleties in his subjects that I didn’t see before. His composition has been refined, creating more powerful context, unity, and scope. We’re lucky to have him!

Sarah Harms is another remarkable artist who graces our halls. I don’t have a decade-plus relationship with her like I do with Raina and Tom, but what I’ll say is that her artistic diversity and sheer productivity are to be reckoned with—pottery, metalwork, felt, earrings, necklaces, and wall hangings. She has worked with Gayle extensively and produced amazing, custom bowls for the *Vin de Filles* dinners (lots of ‘em!). She is also producing custom PSC pottery mugs to be sold in our room soon. Can’t wait to see them!

Then there is the humble yet possessed (this guy is an ultra-runner...!) Patrick Ware of Arizona Wilderness Brewing. Patrick has the distinction of dethroning me as the “coolest guy” known by the charactered Scott Hendrix, GM of Quail Distributing. Both Wilderness and PSC are distributed by Quail, and when Patrick joined them (some time after PSC), Scott let me know that Patrick had eclipsed me as the coolest guy they



*Nature is Art!*

worked with. I can’t think of a better guy to beat me out! To me, the thing that impresses me the most about Patrick and his business partner John is how they have simultaneously balanced sheer creativity with both a conservation ethic and solid business acumen. Inspirational.

Another amazing person and company that has been working with us for years is Arizona Winery Tours and Jeremie Dalaba (who is a fixture at PSC—some guests have even asked me if he worked for us!). As the owner and GM of PSC, I’m regularly bouncing all over the place and don’t always have time to meet every person. Jeremie and I cordially passed one another a million times before we connected in a more meaningful way, which happened over music. In addition to Arizona Winery Tours, he works at both the Orpheum and the Pepsi Amphitheater in Flagstaff, music venues that Gayle and I frequent. I think he and I didn’t connect sooner because he is so self-effacing and modest. Arizona Winery Tours’ iconic black coaches frequent our Tasting Room, and we find ourselves doing more and more with them over time. Top-notch folks.

Last but not least is Monika Leunberger of Avenues of the World. Monika and her husband, Yves, traveled with us on our first cruise on the Rhone. She and her agency were instrumental in supporting our first voyages in Europe, and we’re excited to be working with her again. Her worldliness and experience with travel are unmatched.

We have planned and will be releasing details for at least two, maybe three, trips over the next few years. We’re not sure about 2026 yet, but in 2027, we’ll finally cruise the lower Danube from Budapest Hungary to Bucharest Romania, which was originally planned

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# RAINA GENTRY ART

by Raina Gentry

Eric and I met in the early '90s at Prescott College, where we were both attending. After graduating, we fell out of touch for the most part, but our connection remained. I went on to pursue a career in art, and Eric in winemaking. Later, we would find out that the two things, wine and art, go very well together! When Eric returned to Arizona to start his own wine business, he got in touch and wanted to share his new vision of Page Springs Cellars with me. While I was there, seeing the land for the first time, he asked if I would like to display my artwork in the tasting room he was planning to build. Of course, I said yes! It has been a happy and successful pairing ever since.

In 2000, I decided to go back to school and study art. I knew I wanted to paint, but that was all I knew at that point. It took years of study, trial and error, and a lot of hard work and perseverance, but I was determined to make it as an artist. I truly believed it was the right decision, and the "Universe" seemed to always support me once I chose that path. It felt like something divine was guiding me. In 2002, I received my degree from the University of Arizona. Now, nearly 23 years later, I know, without question, that art is my calling.

My artwork has gone through many changes. For more than 20 years, my paintings were representational. I painted people, animals, and landscapes. Through lots of experimentation and determination, I developed a style of painting nature that really seemed to resonate with people. It was my own unique interpretation of nature. I have had a lot of success with this style, which helped my art business grow, and continues to provide a living for me to this day. I loved painting in that style for many years, but there was something else stirring in me that I wasn't willing to pursue, probably out of fear. Little by little, it started to show up in my work: abstraction! But the world of abstract painting was so mysterious to me. I didn't really understand it, and I had no idea how to even approach a true abstract painting. This curiosity continued to nag at me, however.

Through social media, namely Instagram, I was exposed to more abstract art and became increasingly excited about it. I was starting to see all the possibilities, yet I still had no idea how to go about creating a meaningful abstract painting. There is so much more that goes into successful abstract art than most people realize. I discovered very quickly that creating "good" abstract art is much more challenging than the work I had been doing for the previous 20-plus years. There was no reference point, like a photograph, landscape, or still life to guide me; it all had to come from me. I felt totally lost! I sat on this desire for quite some time, all the while my passion for what I had been painting for years began to diminish. The artist in me was "drying up." I was at a crossroads and needed to act, so I searched out a workshop that was being offered in Scottsdale, and I took the leap!



*Blue Lagoon by Raina Gentry*

Now, three years later, I am more excited and inspired about my work than I have been in over a decade. At the 4-day workshop in Scottsdale, it was like someone opened the floodgates in me, and my creativity flowed like a river, continuing for the next two years! I was rein-



*Raina Gentry*

venting myself as an artist, and I knew that it was the best decision I had made since going back to school to study art in the first place. I won't lie, it was a bumpy road, a huge learning curve for me, and I was frustrated much of the time. Learning the language of abstraction and making the work truly mine was no easy task. I wanted to give up so many times and just go back to my old work, but I knew the risk in doing that as well. I am still on that journey, but I have come a long way. After several workshops and a 3-month mentorship, I still have so much to learn, but I feel alive again! I learn something new from each painting I do, and my work continues to evolve.

My paintings are done in acrylic paint on wood panels. Even though I am primarily painting abstracts now, I continue to make my older work available to the public in the form of reproductions (archival prints), in various sizes. Only a few of my abstract paintings are available as prints. This is due to a number of reasons, but the main one is that I want to get a lot better at it before I go that route. I also create what I call digital collages. These are artworks that I have created on my computer using images of my earlier paintings. Selling reproductions of my work allows me to pursue my passion for abstract painting. It keeps my business alive. Although it is a risk for me to take this path, it is also essential, as an artist, to keep exploring, evolving, and following my passion. I'm so glad I finally took the leap!

I'd like to end by thanking Eric for giving me the opportunity to grow my business alongside his at Page Springs Cellars. I love what he has created there. It is a very special place, and I feel honored to be a part of it.

# TPC PHOTOGRAPHY

By Thomas Crosby, Art Curator and Merchandiser, PSC

There are people who believe events in their lives happen for a reason. I was not one of them. Over time, I have changed my opinion. I will share with you two events that changed my path in life for the positive. They both center around Page Springs Cellars.

The first experience happened in December 2007. My daughter and I decided to spend a day together before the holiday rush consumed our calendars. We drove through Oak Creek Canyon, hiked West Fork, and then started back to Phoenix. Sidetracked, we found ourselves driving through Page Springs. We noticed Page Springs Cellars and decided, "Why not? Let's check it out."

At that time, PSC had just the bar area, with no physical bar—just a makeshift table in the center of the room that displayed numerous wine bottles waiting for us to experience. We tasted and were immediately hooked. We looked at each other and both knew what needed to happen. We purchased enough wine to recreate the tasting experience with family members during our Christmas gathering. The two of us were very proud of ourselves.

I was hooked, my wife, Ruth, was hooked, so the two of us started homages to PSC. We became members. We blew through the lower levels, waiting for an opening in Inner Circle. One of the more flamboyant Tasting Room Associates, Wells, was our advocate. Wells kept letting us know that he was watching for Inner Circle openings.

Finally, it happened: we were Inner Circle members. Let the games begin.

What we enjoyed most was standing in the bar area, drinking wine, and having conversations with others. We also shared my photography with others. My education was in photography, but like many others, my professional career took a different path. One person who had an interest in my photography was Barbara Saltmarsh, a longtime PSC associate and art enthusiast. Our days at PSC were and continue to be rewarding. One can now see how that happenstance event in 2007 has brought so much joy to our lives. Thank God we turned onto Page Springs Road instead of driving straight into Cottonwood.

The second event that I wish to share happened in November 2020, during the waning era of COVID. It was time to pick up our fall release. My thoughts were to get in and get out. In line, I got a tap on my shoulder. The person behind me was Barbara Saltmarsh. This is the event that happened for a reason. Barbara said she was now the PSC Art Curator and asked if I would be interested in displaying my photography in the Member's Lounge. With no idea as to what that meant, I said, "Sure." We agreed to talk after the holidays.

Barbara and I worked things out, and with her vast expertise and loyal friendship, my first gallery in the Members Lounge went on display in May 2021. I could not have done it without Barbara's assistance and positive backing.



Tom Crosby

I knew that Barbara was dealing with some medical issues, but at the time, I didn't know how serious. Because she could not be vaccinated, the time came when she no longer could be exposed to others. I asked Eric if I could become Barbara's on-site advocate, allowing her to keep a pulse on what was happening through our conversations. It was the least I could do for someone who had now become a true close friend.

Through the remainder of 2021, the two of us worked together, keeping the other artists at PSC aware of their inventory and upcoming events. In December 2021, Barbara passed away, leaving many of us with a void that will never be filled. The next year, Eric approached me with the idea of me taking on the position of Art Curator. Again, not knowing what that meant, I said, "Sure." I've been trying my best at this new adventure ever since.

Ruth and I have now formed TPC Photography, LLC, and continue to display my photography at PSC. Our CPA calls it our "hobby business." I call it a great retirement gig. Look at it this way: I come up to PSC, get my work done, then walk all the beautiful areas that surround the property. This portion of the Oak Creek watershed provides for an abundance of wildlife sightings and great views of nature. Down the road from PSC is the Arizona Game and Fish Hatchery and Bubbling Ponds, both recognized by the Northern Arizona Audubon Society as places to view nature at its best.

I encourage you to take a walk around these two areas before or after your next visit to PSC. If you would like more information, send me an email at [tcrosby@pagespringscellars.com](mailto:tcrosby@pagespringscellars.com). I will be more than happy to share my experiences.



Blue Heron by Tom Crosby



# SARAZONA DESIGNS

by Sarah Harms



Sarah Harms and some of her pottery work.

Time is definitely weird, but it was around 15 years ago (*CRAZY*) that a dear friend and neighbor of mine, who was working in the Tasting Room, recommended that my jewelry be carried at PSC. I was given a place to display my work in the Tasting Room and have been selling at PSC ever since.

The timing was perfect for me, as I was trying to get out of the art fair circuit and focus on selling through shops and galleries (which I have done) in and around the Verde Valley and Arizona in general. I love supporting small, privately owned businesses—whether it's purchas-

ing from them or selling my work through them. Selling my work through small businesses is a win-win! I'm so very grateful to do what I love every day and couldn't do it without the support of PSC and the other places that carry my work.

A few years ago (*sheesh, it was like 8!*), I started making pottery in addition to metalwork. Tom Crosby, the current

art curator at PSC, saw some of my pottery at The Jerome Artists Co-operative Gallery, where I'm a member. He requested some mugs, so I added pottery to my display in the tasting room. It has been very well received, and again, I'm very grateful. Stay tuned for some PSC logo mugs, scheduled to arrive **Feb. 11!**

I love the fact that PSC gives artists a space to show and sell their work. They also give artists the freedom to explore new mediums and designs. They have always welcomed my new work and are completely flexible with what I can exhibit within the spaces they have for art. The crazy-busy staff is always very welcoming, and I am in awe of what they do there.

I must admit that, until very recently in our relationship, I was pretty unaware of all the amazing community work PSC is a part of. A couple of years ago, Gayle Glomski asked me to make bowls for *Vin de Filles'* annual fundraiser—**100 bowls in two weeks**. I love a good challenge! This past year, I also created pottery for the event again and was fortunate enough to attend. I was blown away by the whole thing and have an ever-growing respect and deep appreciation for PSC and *Vin de Filles'*. Their dedication to serving the community, promoting sustainability, creating amazing wines in the desert, and supporting the arts is unrivaled, and I'm so very grateful (*yeah, I said it again*) to be a part of their family.



Sarah at work.



# ARIZONA WILDERNESS BREWING

by Patrick Ware

Way back in 2012, Jonathan Buford founded Arizona Wilderness Brewing. He didn't know it at the time, but his love for craft beer and Arizona was soon to combine and change his life forever. As he pursued a career in landscape photography, his sole mission was to showcase his love for Arizona in each photograph. One fateful day while hiking, Jonathan crossed a sign signifying "Entering a Wilderness Area." It clicked, and he couldn't stop thinking about that sign as he sipped a craft beer after his hike. Soon after, Jonathan harnessed his passion and took his idea to paper. Then began the quest to start Arizona Wilderness Brewing Co.



Patrick and John

Then, along came a brewer (O! Blue Eyes smilin' from a brew deck), Patrick Ware, who was already 5 years into his journey as a craft brewer when he began dreaming of opening his own brewery. He had developed the skills of a professional brewer and just needed a business plan to make his dream happen. Turns out, that isn't that easy to do when you're brewing all of the time! Once he met Jonathan, and they shared a few beers together, of course, it made sense to combine their skills and passion into one bold dream. They went on a hike to that very sign which changed Jonathan's life, and the name Arizona Wilderness Brewing Co. was born. Six months after opening, Wilderness was named RateBeer's Best New Brewery in the World (the RateBeer "badge"). Out of 2,600 breweries that opened in 2013, Arizona Wilderness was ranked #1 by RateBeer. This blessing (and curse) launched them into craft beer stardom, where they traveled the world telling the story of Arizona's beauty and agriculture.

From the beginning, they embraced the vast agricultural community of Arizona and adopted a local-first philosophy when creating food and beer.

As the brewery underwent a period of rapid growth and expansion, they realized the necessity of increasing beer production capacity to meet the rising demand. To achieve this, they embarked on a significant expansion project, transforming operations from a modest 7-barrel brewery into a much larger 15-barrel facility, complete with an expanded seating area that could accommodate over 200 patrons. This expansion was not only pivotal in allowing Wilderness to keep pace with the growing demand but was also instrumental in enabling them to forge stronger partnerships with local farms and suppliers, as well as setting their sights on even more ambitious goals for the future.

As craft beer experienced a surge in popularity and its influence expanded globally, it became a cultural phenomenon. The rise was so significant that exclusive, invitation-only beer festivals became a common occurrence. These events provided Patrick and Jonathan with a platform to showcase their unique Arizona-inspired brews and share their story with a broader audience. Through their participation in these festivals and interactions with other brewers, they gained valuable insights into innovative brewing techniques and discovered exciting new aspects of beer culture that they could incorporate into their own brewing practices back in Arizona.

The initial mission evolved into a clear and focused objective: to establish a company that placed sustainability at its core. This commitment to environmental responsibility permeated every aspect of the business. Sinagua Malt in Camp Verde, a locally sourced and sustainable ingredient, became the essential component of every beer produced. Similarly, AZ Grass Raised Beef, a product that aligned with sustainable and ethical practices, was incorporated into every burger on the menu. The dedication to sustainability extended beyond the sourcing of ingredients. A partnership was forged with Recycled City, an organization specializing in composting, to transform the company's waste into usable soil. This collaboration ensured that even the by-products of the business were repurposed in an environmentally friendly manner.



Location in Gilbert.

As they continued to evolve their brewing operations, they caught wind of a project by Firestone Walker aptly named the "Terroir Project," where brewers were assigned guidelines to create a beer-wine hybrid using half of the fermentable character from grapes (the legal limit to still consider it beer). By that time, they had expanded brewing operations into their Woodnotes Cellars facility (mixed culture oak aging/blending space), which opened up the opportunity to fully partake in the festival as long as a partner winery could be found to join the project.

In Wilderness fashion, they didn't drop emails or make phone calls; they just showed up at the front door with beer. Knowing the vintner's mantra, "It takes a lot of beer to make a great wine," they dropped off their finest Pilsner at Page Springs Cellars - admired greatly from afar. Eventually, Eric gave them a call and said, "That's a damn good Pilsner you guys make!" and the partnership was born. Page Springs' commitment to sustainability, agricultural integrity, and the small-batch nature of its craft aligns directly with Wilderness's philosophy about brewing.

"Over the years, we have developed the most intimate relationship with Page Springs that we have with any of our partners. We have done everything together, from sleeping at the base of the Chiricahuas to picking small block Counoise grapes to cheering' at each other's company parties. We have participated in Vin de Filles, Gayle's women's collaboration project highlighting women in the craft beverage industry and hosted the Terroir Project ourselves at the urban farm Agritopia in Gilbert. We continue to be inspired by Page Springs' 'get your hands in the dirt' mentality as we forge new relationships with farmers and small artisanal businesses around the state. We believe that cross-pollinating our audience keeps us doing what we believe in - sustainability and giving back - and that's all thanks to the amazing support from our community. And, oh yeah, the Terroir Project with Page Springs Colibri Counoise won Wine Enthusiast's Top Beers of 2024!"

# ARIZONA WINERY TOURS

by Jeremie Dalaba

I remember the first time I set foot on Page Springs Cellars grounds. It was 2009. At that time, I was living in Flagstaff. I was part owner of a music venue/bar named "The Green Room." It is called "Yucca North" now (new owner). I was visiting with a friend, and we were there for a potential catering opportunity—a business my friend owned and operated. The place blew my mind. How is this possible here in the desert? The catering didn't work out, but the memory of that visit sparked something deep down—my love of wine!

Fast forward to 2010. We were approached to screen the documentary/indie film *Blood Into Wine* at the venue. I can't recall how that happened, but it did, and it was awesome! If you haven't seen it yet, go do it! It plays so fresh you'd swear it was filmed last year. It's incredible to see how much the Verde Valley and its wine culture have grown in the last decade-plus. Once again, my interest was sparked!

In the years that followed, I would come and enjoy the wine trail. I would get my stamp cards and collect my shirt or hat. If you know, you know.

Then 2020 came around, and the world halted. Most of what I did stopped. Still in the venue world—The Orpheum Theatre and Pepsi Amphitheater—things got a little strange, as we all know.



Jeremie and Leslie

It was August. My wife, Leslie, found a wine tour company looking for help—Arizona Winery Tours. I really didn't want to be a tour guide. They walk backward and do these Vanna White, letter-hand gestures. I figured I'd go on a ride-along. Calvin was my host. He was certainly a mentor to me. He introduced me to everyone. He was always greeted with



Jeremie in the vineyards.

open arms and smiles. It took me one ride-along, and my world of wine rushed back into me.

*This is what I know!* I said to myself.

I learned wine early in my hospitality days. At 24, I was helping to create wine lists for restaurants. I've had the privilege of working with some great coaches. That was a different life, and now I had a different perspective and respect for wine and the culture.

Within a year and a half, we packed up the family and moved here. That's how strong the influence was.

I'm a wine tour guide! I'm an ambassador! I embrace it with great pride and responsibility. For many guests, I'm their first real wine experience. I talk all levels of wine with our guests—from AVA to Zinfandel. *Why do I taste leather? or Is there really vanilla in there?* I also know when to shut up and let the pros do it. Wink, wink.

Page Springs Cellars is the best spot to take guests for their first experience in the Verde Valley. It's always a wow factor—so many amazing varietals and blends! The staff is amazing! The owners and winemakers are awe-inspiring, to say the least! The whole crew is!

I'm an absolute sponge for knowledge when I'm around the pros. We usually get our guests there as soon as the doors open. The way we are greeted sets the pace for the whole day—with open arms and smiles. Once guests get to see the vineyard off the back deck, my day is set up for success.

It's fun to point out of the glass windows in the tasting room walkway into the winery—where the magic happens. It's also cool when wine tenders tell the stories on the tasting room ceiling. We try to sneak in and sneak out before it gets nice and busy.

I truly feel proud when I get to carry wine purchased by guests to the van for safekeeping.

Then I return to adventure time! It's *check out the vineyard* time! Even in the heat of summer, the trees give an instant 15-degree relief.

We talk terroir. We talk barrels. We talk about Dos Padres on the hills. We talk about the birds and the bees—I mean, how grapes self-pollinate and how, at a certain point, everything is trying to get to those luscious grapes.

We venture to the river, take a little time to enjoy its beauty, and then it's on to our next adventure.

I'm honored to be so involved with PSC. I'm also a member! We show up to enjoy ourselves whenever we can. That really throws the staff off. :)

It's time to open this Glomski Cab'. Eric tells me I need to drink it, but it's hard to open this gem.



Arizona Winery Tours Van



# AVENUES OF THE WORLD TRAVEL

## Discover the World, One Sip at a Time: Wine Destinations with Avenues of the World Travel

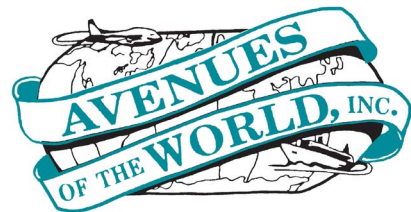
by *Monika Leuenberger*

At Avenues of the World Travel, our journey into the world of Wine & Food began back in 2011. It was then that we forged our delicious collaboration with Eric and Page Springs Cellars, crafting enchanting wine cruises along Europe's majestic rivers. Imagine this: sailing through picturesque landscapes, your senses immersed in the vibrant flavors of the Rhine, the Danube, and Portugal. One of my standout memories is from France, where we cruised alongside Eric and Gayle and welcomed the Beaujolais Nouveau release in Lyon. At the stroke of midnight, magic filled the air as glasses were raised to toast and savor the year's first taste of Beaujolais Nouveau. What an exceptional experience to be a part of this annual celebration! This year, I'm thrilled to celebrate in Bordeaux during June's annual wine festival – a chance to deepen my love affair with my favorite wines!

We're excited to renew our partnership with Page Springs Cellars and unveil our upcoming Wine Experiences, including European Wine Cruises. In 2027, we'll embark on a remarkable wine odyssey with AMA Waterways along the lower Danube—stay tuned for more intriguing details!

Now, let me share a little secret – my favorite wine areas are regions of South Africa, the Alsace in France, Marlborough in New Zealand, and charming Tuscany. But let's not forget Switzerland, my homeland. With its remarkably distinct wine regions, Switzerland offers wines that seldom leave the country – only about 2% are exported. Unless you've strolled through Swiss vineyards, you might never have tasted our extraordinary treasures.

At Avenues of the World Travel, we embrace the philosophy of changing lives through travel. Our global partnerships



*Your Travel Specialists!*

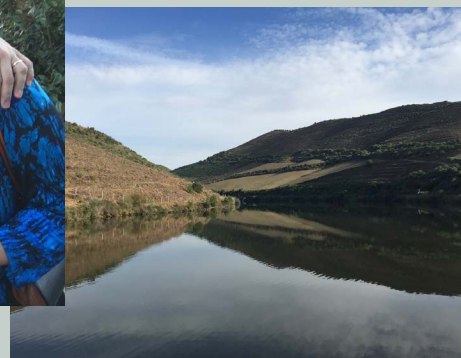
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grant us access to extraordinary experiences, all tailored to your dreams. Our passion and personal knowledge transform each journey into something far beyond an ordinary trip.

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*Yves and Monica on the Douro.*



*Eric in the Vineyard in France.*



*Eric lecturing on the Cruise.*



# Glomski Grapevine

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in 2020 but was canceled due to the onset of COVID. I am also vying for a trip along the Dalmatian Coast and a journey from Venice to Athens! Stay tuned—we'll be releasing information soon!

It's interesting to imagine that, in some simple way, planting grapes in the soils of Page Springs has given rise to this potentiality and these relationships.

I thought I'd end by sharing a few statistics from the recently completed *Wine Industry Economic Impact Study* by Northern Arizona University. In 2010, the Arizona wine industry was already contributing \$25 million to our state's economy. The new study shows that the Arizona wine tourism industry created \$351 million in total annual economic output in 2023 while contributing \$191 million in value added/GDP to the state's economy and generating over \$40 million in tax revenue. The Arizona

wine tourism industry now supports an estimated 2,430 full-time equivalent jobs with \$115 million in labor income. As of June 2023, there were 156 licensed and bonded wineries in Arizona.

Just imagine all the artists and businesses that are supporting one another now!

# THE WINE CLUB CORNER

by Cherene LeAnn Nester,  
Wine Club Manager

Spring is just around the corner, and summer is not far off! Mark your calendars, buy your tickets, and get ready to celebrate with us.

## 2025 EVENTS

Mar 22 & 23	<b>BARRELS &amp; BURGERS</b>
Apr 26	<b>SPRING INNER CIRCLE</b>
Jul 12	<b>SUMMER MOVIE NIGHT</b>
Aug 2	<b>THE GRAND TASTING</b>
Oct 4	<b>FALL INNER CIRCLE</b>
Oct 11	<b>TAP THE CASK</b>
Dec 6	<b>WINE &amp; CHEESE SOIREE</b>
3rd Thurs. of Month	<b>SIP &amp; CRAVE</b>

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to PSC Members  
for events above.



## SAVE THE DATE

Jun 21	<b>TILTED EARTH</b>
Oct 19 & 20	<b>VIN DE FILLES FUNDRAISER</b>

## Upcoming Spring Events

### BARRELS & BURGERS March 22 & 23

Join us for a delicious and exclusive experience at Barrels & Burgers! Enjoy grilled, grass-fed burgers by **Diablo Burger**, made right on-site and cooked to order. Each burger pairs perfectly with exclusive PSC barrel samples—offering you a rare taste straight from the cellar.

### IC SPRING: A SENSE OF PLACE April 26

For our Inner Circle Members only, this event will immerse you in the beauty of our Vineyards. More information to come soon.

### PICKUP & POURS Q3 Sept. 13 • Q4 Nov. 8

New this year! Each quarter, we host Pickups & Pours, a free event for our Wine Club members. Pick up your latest release and enjoy a tasting of one special wine, newly chosen each time by our winemaking team. Hosted by Assistant Winemaker Bree Nation and Wine Club Manager Cherene Nester, it's the perfect chance to sip, mingle, and grab your wines!

## Looking Ahead: Summer 2025

Optional summer club packs are returning plus a summer movie night you don't want to miss. Keep an eye on your email for updates.

**May: White Wines**

**July: Sparkling Wines**

**July 12:**

**Summer Movie Night**

Experience an enchanting Creekside viewing of *A Walk in the Clouds* with food, classic movie snacks, and of course, wine!

## Wine Wednesdays at AZ Wilderness Brewery

Come see us at one of AZ Wilderness's three locations over the summer! We bring wine to taste while you nosh on delicious food from AZW's kitchen. It's also a great chance to have us bring any wine you've ordered (club release, online order, etc.) with us for easy pickup. We will reach out ahead of each event for RSVPs.

**May 28: Downtown Phoenix**

**June 25: Gilbert**

**July 30: Miracle Mile  
(new location!)**

## BREAKING BREAD LOCALS NIGHT

Join us in our Tasting Room every Thursday from 5:00 - 7:00 pm for \$5 draft wine and small bites on us!





# in this RELEASE

## Quarter 2 Recommended Drinking Windows



### Prima:

- 2022 Colibri Roussanne: **2024 - 2026**
- 2023 Mohave County Grenache Blanc: **2025 - 2028**
- 2023 Dos Padres Vermentino: **2025 - 2029**

### Friends:

- 2023 Mohave County Merlot: **2024 - 2029**
- 2023 Colibri Syrah Clone 174: **2026 - 2032**
- 2023 El Serrano: **2026 - 2032**

### Family:

- 2023 Mohave County Zinfandel: **2024 - 2029**
- 2023 Mohave County Merlot: **2024 - 2029**
- 2023 Colibri Syrah Clone 174: **2026 - 2032**
- 2023 El Serrano: **2026 - 2032**

### Cellar Door:

- 2022 Colibri Grenache: **2024 - 2029**
- 2023 Colibri Grenache Rose: **2024 - 2026**
- 2023 Anonymous: **2025 - 2030**
- 2023 Dos Padres Syrah Clone 470: **2026 - 2031**
- 2023 Dark Star: **2026 - 2032**
- 2023 El Serrano: **2026 - 2032**

### Inner Circle:

- 2019 Colibri Petite Verdot: **2023 - 2028**
- 2022 Pillsbury Mourvedre: **2024 - 2029**
- 2023 Colibri Grenache Pick 1: **2025 - 2030**
- 2023 Super Arizona: **2025 - 2031**
- 2023 Colibri Syrah Clone 99: **2026 - 2032**
- 2023 El Serrano: **2026 - 2032**

PageSpringsCellars.com